

Ye Olde Bell

 Hotel • Spa • Restaurant • Bistro

Summer Menu

Served Monday to Saturday 12 noon until 5.30pm

Sharing Platters

Ploughman's, homemade sausage roll, pork pie, celery, red onion chutney, three continental cheeses, Parma ham, chorizo salami, roquette and Parmesan salad, crackers, olives, cornichons 26

Tear and share baked Camembert, baked fig chutney, olives, herb oil, gherkin relish, freshly baked bread (V) 20

Seafood, crispy calamari, smoked mackerel pate, tempura oysters, mini prawn cocktail, lobster mac and smoked cheese, freshly baked bread 29

Salads

Chicken Caesar, Parmesan, croutons, anchovies, dressing 15

Halloumi and beetroot, orange, toasted pumpkin seeds, pomegranate, roquette, whole grain dressing 14 (V)

Waldorf blue cheese, baby gem, pickled celery, walnuts, walnut dressing, apple 14 (V)

Our vegan menu is available, please ask

Ye Olde Bell Classics

Chef's soup of the day 7.5

Beer battered haddock, homemade tartare sauce, mushy peas, triple cooked chips 16

Curry of the day 16

Chargrilled steak burger, barbecue mayo, crispy onions, dill pickle, tomato and gem 15

Pie of the day 16

Sides ~ 4

Triple cooked chips

Beer battered crispy onions

House salad with honey mustard dressing

Blackboard Specials

*A selection each day in addition to the main menu
All of our produce is locally sourced
where possible.*

Coffee or Tea

A selection of coffees, all ground from fresh beans roasted locally at *Stewarts of Trent Bridge* & a choice of *Birchalls* traditional, fruit or herbal teas

Allergies

Before placing your order, please inform us if a member of your party has a food allergy we would like to assist you in your menu choices

Hot sandwiches

Caramelised red onion and goat's cheese, roquette ciabatta (V) 12

Ye Olde Bell club sandwich, chargrilled chicken, egg mayo, maple cured bacon, baby gem, tomato 13

Southern fried cauliflower, boa bun, baby gem, hot sauce (VG) 12

Battered fish finger ciabatta, lemon mayo, pea puree 12

Cold sandwiches

on a choice of brown, white, gluten free or ciabatta bread

Pastrami, American mustard, roquette, gherkin 11

Prawn, sundried marie rose, chives, cucumber 11

Hummus falafel, pesto, baby gem (VG) 10

All sandwiches served with skinny fries and dressed house salad

Dinner menu served...

5.30 - 8.30pm Monday - Thursday

5.30 - 9pm Friday ~ Saturday

5 - 8pm ~ Sunday

Piano Bar

Wednesday: 5.30 ~ 8pm

Sunday: Traditional lunch menu 12 ~ 3pm
Accompanied by our resident pianist

Afternoon tea served daily 3 ~ 5:30pm
Inclusive of VAT, exclusive of service



AA Rosette Award
for Culinary Excellence